Dairy, Food and Environmental Sanitation
Index to Volume 16

AUTHOR INDEX

AL KHATIB, KHALED, A., labneh (concentrated yogurt): a traditional fermented dairy product in Jordan, 296

AL-HAIK, SAID, A., labneh (concentrated yogurt): a traditional fermented dairy product in Jordan, 296

ANGULO, FREDRICK, J., implementation of a HACCP program in a commercial fresh-market tomato packinghouse: a model for the industry, 549

ARAMOUNI, FADI, M., introduction to the hazard analysis critical control point (HACCP) concept in a small meat-processing plant, 431

ASSANTA, MAFU, AKIER, efficieny of disinfecting agents to destroy *Listeria monocytogenes*, *Yersinia enterocolitica*, and *Staphylococcus aureus* on a contaminated surface, 426

BARBOSA-CÁNOVAS, GUSTAVO, V., HACCP and HAZOP for a pulsed electric field processing operation, 554

BARNARD, SIDNEY, E., vanilla and other flavored milk shakes purchased in consumer containers from fast-food outlets in Pennsylvania, 81

BEUCHAT, LARRY, R., implementation of a HACCP program in a commercial fresh-market tomato packinghouse: a model for the industry, 549

BICHER, RUTH, vanilla and other flavored milk shakes purchased in consumer containers from fast-food outlets in Pennsylvania, 81

BOYLE, ELIZABETH, A. E., introduction to the hazard analysis critical control point (HACCP) concept in a small meat-processing plant, 431

BRUHN, CHRISTINE, M., consumer response to the use of lasers in food processing, 810

BROWN, NANCY E., evaluation of microbial hazards of pork products in institutional foodservice settings-part I and part II, 14

CLAYTON, R., PAUL, application of HACCP by small-scale and medium-scale meat processors, 74

CLIVER, DEAN, O., cutting boards and bacteria–oak vs. *Salmonella*, 290

COLEMAN, WILLIAM, W., U.S. Dairy industry regulations into the 21st century, 482

CONNER, DONALD, E., temperature and food additivies affect growth and survival of *Escherichia coli* O157:H7 in poultry meat, 150

DAGURI, MOHANAD, H., labneh (concentrated yogurt): a traditional fermented dairy product in Jordan, 296, bulk starter media for mesophilic starter cultures: a review, 823

FAIN, ALFRED, R., a review of the microbiological safety of fresh salads, 146

GILMORE, THOMAS, M., the 3-A sanitary standards program now and in the future, 486, regulatory responsibility within the U.S. dairy industry, 817

GALLUZZO, LISA, cutting boards and bacteria – oak vs. *Salmonella*, 290

GIBBONS, SUZANNE, N., chemical residues in U.S. meat and poultry: suggestions for improvement in the USDA/FSIS population sampling programs, 222

HYDE, GARY, M., HACCP and HAZOP for a pulsed electric field processing operation, 554

HALL, GENA, S., temperature and food additivies affect growth and survival of *Escherichia coli* O157:H7 in poultry meat, 150

HANSEN, HAROLD, J., the RF linear accelerator in in-line E-beam processing of beef and poultry, 214

HOLCOMB, LARRY H., application of HACCP by small-scale and medium-scale meat processors, 74

HUBER, RENA, Canada's food inspection system–do we need federal, provincial and municipal food inspectors?, 28

IBRAHIM, SALAM, A., labneh (concentrated yogurt): a traditional fermented dairy product in Jordan, 296, bulk starter media for mesophilic starter cultures: a review, 823

JOHNS, MARGARET, C., consumer response to the use of lasers in food processing, 810

LAMP, CATHI, consumer response to the use of lasers in food processing, 810

KANEENE, JOHN, B., chemical residues in U.S. meat and poultry: suggestions for improvement in the USDA/FSIS population sampling programs, 222

LUEDECKE, LLOYD, O., HACCP and HAZOP for a pulsed electric field processing operation, 554

KUKAY, CHRISTOPHER C., application of HACCP by small-scale and medium scale meat processors, 74

MITCHELL, MARK Canada's food inspection system–do we need federal, provincial and municipal food inspectors? 28

MORGAN, J., BRAD, application of HACCP by small-scale and medium-scale meat processors, 74

MURANO, ELSA A., evaluation of microbial hazards of pork products in institutional foodservice settings-part I and part II, 14

LLOYD, JAMES, W., chemical residues in U.S. Meat and poultry: suggestions for improvement in the USDA/FSIS population sampling programs, 222

MACHIKA, KATHRYN, efficieny of disinfecting agents to destroy *Listeria monocytogenes*, *Yersinia enterocolitica*, and *Staphylococcus aureus* on a contaminated surface, 426

MARSH, SHARON K., evaluation of microbial hazards of pork products in institutional foodservice settings-part I and part II, 14

McKEMIE, KERMIT, M., first things first: supermarket inspection priorities, 84

MILLER, BARBARA, vanilla and other flavored milk shakes purchased in consumer containers from fast-food outlets in Pennsylvania, 81

PAULSON, DARYL S., a statisical approach to evaluating the effectiveness of hand-cleansing products used in the food-processing industry, 389

PIPENHAGEN, ANNIE, vanilla and other flavored milk shakes purchased in consumer containers from fast-food outlets in Pennsylvania, 81

RENWICK, STEPHEN, P., the RF linear accelerator in in-line E-beam processing of beef and poultry, 214

ROY, DENIS, efficieny of disinfecting agents to destroy *Listeria monocytogenes*, *Yersinia enterocolitica*, and *Staphylococcus aureus* on a contaminated surface, 426

RUSHING, JAMES, W., implementation of a HACCP program in a commercial fresh-market tomato packinghouse: a model for the industry, 549

SCHMIDT, GLENN R., airborne baterial contamination in beef slaughtering dressing plants with different layouts, 440

SCHUTZ, HOWARD, G., consumer response to the use of lasers in food processing, 810

SCHWARCZ, JOSEPH, sifting sense from nonsense with science, 627

SMELTS, RODNEY, vanilla and other flavored milk shakes purchased in consumer containers from fast-food outlets in Pennsylvania, 81

SMITH, GARY, C., airborne baterial contamination in beef slaughtering dressing plants with different layouts, 440

SMITH, GARY, C., application of HACCP by small-scale and medium-scale meat processors, 74

SNYDER, PETER, O., limitations of bimetallic-coil thermometers in monitoring food safety in retail food operations, 300, use of time and temperature specifications for holding and storing food in retail food operations, 374, redox potential in deli foods: botulism risk? 546

SOFOS, JOHN N., application of HACCP by small-scale and medium-scale meat processors, 74, airborne baterial contamination in beef slaughtering dressing plants with different layouts, 440

STANFORD, GWENDOLYN, consumer response to the use of lasers in food processing, 810

STEINBRING, YVONNE, J., consumer response to the use of lasers in food processing, 810

SWANSON, BARRY, G., HACCP and HAZOP for a pulsed electric field processing operation, 554

TATUM, J., DARYL, application of HACCP by small-scale and medium-scale meat processors, 74

VEGA-MERCADO, HUMBERTO, HACCP and HAZOP for a pulsed electric field processing operation, 554

VOGT, LEANN, R., introduction to the hazard analysis critical control point (HACCP) concept in a small meat-processing plant, 431

WEHR, MICHAEL, H., the codex alimentarius: its expanded role in food safety, 622

WONG, DANA, consumer response to the use of lasers in food processing, 810

WORFEL, RICHARD, C., airborne baterial contamination in beef slaughtering dressing plants with different layouts, 440

SUBJECT INDEX

3-A Holder's List, 89, 506

3-A Symbol Council:
history, 755

3-A Standards, 175, 486, 584, 677, 680, 786, 768

Airborne Bacterial Contamination, 440

Applicator Swabs, 722

ATP Bioluminescence Assay, 726

Bimetallic-coil Thermometers, 300

Book Review, 37, 87, 157, 561, 830

Botulism, 546

Bulk Starter, 823

Certification, 737

Cheddar Cheese, 490

Chemical Residues, 222

Codex, 622
Commercialism Policy, 464, 534
Constitution and Bylaws, 244
Consumer Response, 810
Cultures, 823
Cutting Boards, 290
Dairy Industry, 817
Dairy Regulations:
21st century, 482
responsibility, 817
United States, 482
Deli Foods, 546
Disinfecting Agents, 426
E. coli O157:H7:
poultry, 150
survival, 150
Food Additives, 150
Food Handlers, 737
Food Regulations, 154
Food Safety, 300, 622
Fresh-Market, 549
Fast Foods Outlets, 81
Federal Register, 38, 107, 444
Food Inspection:
Canada, 28
supermarket, 84
Foodborne Outbreak, 32
Foodservice, 14
Hand Cleansing, 389
Heterogeneous Bacteria, 722
Holding and Storing Food, 374
HAZOP, 554
HACCP:
meat processors, 74, 426
medium scale, 74
packing house, 549
pulsed electronic, 554
small scale, 74, 426
IAMFES:
affiliate officers, 40, 316, 570
affiliate news, 109, 161, 842
coming events, 55, 118, 176, 252, 334, 409, 460, 524, 605, 702, 790, 879
financial report, 878
industry products, 50, 114, 170, 239, 324, 404, 456, 501, 579, 671, 752
message from home office, 12
news, 48, 112, 166, 236, 320, 400, 452, 497, 575, 671, 748
perspectives from the executive director, 72, 144, 212, 288, 372, 424, 480, 544, 620, 720, 808
off the top, 478, 542, 618, 718, 806
thoughts from the president, 10, 70, 142, 210, 286, 370, 422
updates, 42, 110, 164, 234, 318, 398, 450, 497, 575, 668, 748, 836
IAMFES Annual Meeting:
awards, 653
business meeting, 638
call for papers, 565, 624
executive board meeting highlights, 637
exhibitors, 658
highlights, 633
message from past president, 636
minutes, 640
preview and preliminary program, 122, 179, 256
scenes from, 634
Ice, 722
Jordan, 296
Labneh, 296
Lasers, 810
Listeria monocytogenes, 426
Microbial Safety:
fresh salad, 146
Microbial, 726
Meat, 222, 726
Mesophilic Starter, 823
Microbial Hazards, 14
Milk Shakes, 8
Pennsylvania, 81
Population Sampling, 222
Pork, 14

Poultry, 222
Processing:
beef, 214
food, 389, 810
in-line-E-beam, 214
meat, 74
poultry, 214
Redox, 546
Regulations Reform, 227, 306, 393
Regulatory Responsibility, 817
Retail Food Operations, 300, 374
RF Linear, 214
Salmonella, 290
Science, 627
Slaughtering-Dressing Plants, 440
Staphylococcus aureus, 426
Temperature, 150, 37
Tomato, 54
USDA/FSIS, 222
Yersinia enterocolitica, 426

INDEX OF ADVERTISERS

3-A Sanitary Standards Symbol Administrative Council 311
ABC Research Corporation 553, 626, 792, 807
Acculab, Inc. 27, 298, 465
Agri-Food Canada 243
All QA Products, Inc. 11, 136, 294, 425, 574, 721
Applied Research Institute 73, 137, 233, 356, 364, 415, 481, 574, 701, 709, 816
ASI Food Safety Consultants 356
B & J Repair Service 242, 505
Bar-Bel Fabricating Co., Inc. 73
Bio-Cide International, Inc. 229
BioControl Systems, Inc. 333
Biolog, Inc. 289
bioMérieux Vitek 135
Capitol Vial, Inc. 165, 361, 425, 477, 619, 717
Celsis Inc. 337, 417; Inside Front Cover, issue 1; Inside Back Cover, issue 1
Charm Sciences Inc. Back Cover, Issues 1-12
Columbus Instruments 44, 136, 315, 465, 537, 721
Copesan Services 141, 201, 280, 369, 471, 713
Darden Restaurants, Inc. 676
DQCI Services, Inc. 54, 117, 173, 242, 329, 408, 415, 527, 560, 701, 721, 816
DYNAL 65, 413, 717
Ecolab, Food and Beverage Division 213, 314, 711
Electro-Steam Generator 73, 158, 356, 471, 621, 721
EM Science 421, 609; Inside Front Cover, Issues 8, 9, 11
Environmental Systems Service, Ltd. 83
ESS Laboratories 226
Ferris State University 174
Fluid Metering, Inc. 481
Food Analytics Inc. 21, 80, 149
Food and Dairy Management Quality, Inc. (QMI) 3, 310, 371, 477, 545, 762
Food Processors Institute 462
Food Products Laboratory, Inc. 309, 403, 415
Foxboro Inside Front Cover, Issue 4
Frito-Lay, Inc. 54
GEM Biomedical, Inc. 13, 145
GENE-TRAK Systems 305
Gist-brocades Inside Front Cover, Issues 2, 3, 6, 12; Inside Back Cover, Issues 5, 8, 10
Glo Germ Company 137, 294, 364
Great Lakes Scientific, Inc. 21, 336, 392
I. G. MicroMed Environmental, Inc. 173
Idetek, Inc. 353
IDEXX 203, 363; Inside Front Cover, Issues 5, 10
Ingman Labs, Inc. 54, 117, 173, 242, 329, 408, 459, 505, 583, 675, 791, 847
Judge, Inc. 54, 117, 173, 242
Katch All Industries International, Inc. 582
Kness Mfg. Co., Inc. 229, 356, 713
Luxerin Laboratories 27, 537
McGlaughlin Oil Co. 64, 201, 463, 621, 709, 878
Meritech, Inc. 137, 233
Michelson Laboratories, Inc. 54, 173, 408, 459, 675, 847
Michigan State University 44

Nasco 355

Nelson-Jameson, Inc. 13, 61, 145, 205, 279, 361, 413, 481, 533, 617, 709, 828

New Horizons Diagnostics 719

Northland Laboratories 11, 158, 315, 397, 621, 877

NSF International 328

Ocean Spray Cranberries, Inc. 174

Organon Teknika 277

Pert Laboratories 329

Qualicon™ -A DuPont Subsidiary 281, 285, 535, 611, 799; Inside Front Cover, Issue 7; Inside Back Cover, Issue 7

R-Tech 137

Raven Biological Labs 336

REMEL, L.P. 305

Seiberling Associates, Inc. 73, 226, 294, 425, 560, 709

Sellers Cleaning Systems 229, 527

St. Louis County Health Department 505

Star Markets Company 676

SteriGenics Inside Back Cover, Issue 4

Tekmar 9

The Crombie Company 117, 242, 329, 505, 675, 847

The Educational Foundation of the National Restaurant Association 209, 295, 473, 617; Inside Front Cover, Issue 12

The Food Processors Institute 229, 294

The National Food Laboratory, Inc. 133, 293

Unipath Co. Oxoid Division 255

University of California, Davis 847

University of Guelph 243

University of Vermont 195

Walker Stainless Equipment 293

Warren Analytical Laboratory 298, 365, 613

Weber Scientific 270, 309, 369, 415, 491, 541, 701, 822

WestAgro 235, 310, 789

Wisconsin Center For Dairy Research 83

"Dedicated to Quality Testing for the Food and Allied Industries."

NORTHLAND Laboratories

Since 1949

U.S.D.A. Recognized

A Full Service Independent Analytical Laboratory and Consulting Co.

- Food Safety, HACCP
- General Microbiology
- Analytical Chemistry
- Nutritional Label Testing
- Milk Chemistry

Northbrook
1810 Frontage Road, Bldg. 7
Northbrook, IL 60062
Phone: 847-272-3413
Fax: 847-272-2348

Green Bay
1044 Parkview Road
Green Bay, WI 54304
Phone: 414-335-7485
Fax: 414-336-0647

Fort Atkinson
1110 North Main Street
Fort Atkinson, WI 53538
Phone: 414-563-7962
Fax: 414-563-9885

Reader Service No. 170

Advertising Index

ABC Research Corporation 807

Applied Research Institute 816

Charm Sciences, Inc. ..... Back Cover

The Crombie Company 847

DQCI Services, Inc. 816

The Educational Foundation of the National Restaurant Association 801

Gist-brocades ..... Inside Front Cover

Ingman Labs, Inc. 847

McGlaughlin Oil Co. 878

Michelson Laboratories, Inc. 847

Nelson-Jameson, Inc. 828

Northland Laboratories 877

Qualicon™ -A DuPont Subsidiary 799

University of California, Davis 847

Weber Scientific 822